

Velvet

LARGE AND SMALL VELVET HATS.



BLACK VELVET HAT, TIED UNDER THE CHIN WITH BLACK VELVET RIBBON, AND TRIMMED WITH LARGE PANSIES.

BY ANNE RITTENHOUSE.

Special Correspondence of The Star.
PARIS, August 17.—A period of transition is always full of possibilities. This autumn, when we are going from the smallest hats we have worn since we had tiny bonnets perched on the top of our heads to hats as large as any we have ever worn, perhaps, there is no excuse for any one to wear an unbecoming hat. For although the big hat has arrived, the little hat has not taken its departure. If your face looks well under the overshadowing influence of a hat as big as an umbrella, wear that kind of hat. If it is of the rather quaint type demanded by the small hat, wear that kind.

About Black Velvet.

The black velvet hat, both big and little, is sure to have a long stay in fashion. It is popular, but even popularity cannot spoil anything as usually becoming and attractive as the black velvet hat. Georgette favors the huge Spanish sailor shape. Reboux and Talbot cling to the small toque. A style that ought to become popular is the tricorn, for in these warlike times it lends itself easily to a military look. Perhaps the best established mode of trimming the black velvet tricorn is to bind it at the top of the three-cornered brim with gold or silver braid. Sometimes this metallic braid is not put on in the form of binding, but extends half an inch above the edge of the brim in a finely pleated fringe.

Metallic braid and various other sorts of metallic trimming are much

used in combination with black velvet hats of all descriptions. Sometimes the sole trimming of a big hat will be a big silver gauze rose. Sometimes a gilt or silver cord will be bound about the crown and loosely knotted at one side. Again, a transparent brim of gold or silver lace will have a puffed or shaped velvet crown.

Fur, too, is used on black velvet hats and will probably be more usual when cooler weather comes.

One large black hat has a fringe of monkey fur flat on the brim, with a silver band about the crown and a silver ornament at one side.

Other Trimmings.

White flowers of various sorts are used on some of the black velvet hats, and pansies are as much in vogue as they were two months ago. Big, deep pansies are, of velvet usually, in all the loveliness of natural pansy coloring.

A novelty is a white kid rose—not a stiff, shiny rose of the sort of kid milliners' gardenias have been made of for a season or two, but a soft, lusterless kid as soft as a suede kid glove. This rose is huge and is finished with a big black velvet button in the center. It is placed as the sole trimming on the left side of a big black velvet Spanish sailor.

Colored flowers and colored feathers—light, pale colors—are also used to trim black velvet hats, and one decidedly striking hat, a big sailor, is simply trimmed with three or four brown stems of deep pink peach blossoms that look actually as if they had been broken from a flowering tree five minutes ago.

has its length broken by bias folds of self material, the lower one being a trifle wider than the upper.

The redingote is a splendid design for a youthful figure and in this particular instance will doubtless be found most dressy and serviceable.

Any fish may be served this way. Clean the fish. Dip soda crackers into boiling water a second; then mix in one tablespoonful of butter, and salt and pepper to suit; add many small raw oysters as desired and stuff the fish, drawing the loose flesh over the opening with clean tissue. Lay the fish on thin slices of pork and place a few more on top. Bake them from twenty to forty minutes, according to size of fish.

This is an old fashioned Connecticut tidbit worth trying. Sift two quarts of flour, two level teaspoonfuls of salt, a teaspoonful of cinnamon into a deep bowl; work in two tablespoonfuls of lard or white dripping, and when like cornmeal in consistency add one scant pint of steamed pumpkin and quarter of a cup of sugar. Beat the large egg until light; then add to it a cupful of lukewarm milk, and gradually mix this into the other ingredients, adding sufficient more milk to make a dough easily handled; stand in a warm place to rise double its bulk, then knead down and form into rolls and stand in a greased pan to become light again; bake in a moderate oven for forty-five minutes.

One cup of celery cut in small pieces, one small white cabbage cut fine, one-half cup of almonds blanched and cut fine, one-half box gelatin, soaked in a pint of hot water, one teaspoon salt, one-half cup of sugar. When the dissolved gelatin is cool add the juice of three lemons and all the other ingredients. Mold in a square pan, cut in squares and serve on lettuce, with French dressing.

To make baked quinces that are not tough, wash and core as you would apples to be baked and put them in a pan, filling the center of each quince with granulated sugar and a little cinnamon. Add a little water to the bottom of the pan and cover the quinces so that they will steam. When the quinces are tender to a thrust of a fork, remove the sugar and cinnamon, brown slightly. Serve plain for breakfast or for dessert with whipped cream or a meringue.

Clean one quart of clams. Cut one and one-half inch cube of salt pork into thin slices and fry one minced onion until yellow. Do not brown. Add four cups of diced potatoes with boiling water to cover. Cook gently until tender and the water is nearly boiled away. Next dredge potatoes with flour, add clams and clam water, salt and pepper and dredge again with flour. Add enough water to prevent burning. Add four cups of milk and two tablespoonfuls of butter. Let boil up once and pour into tureen in which are eight common crackers split in halves.

TODAY'S HOUSEHOLD AFFAIRS.

By Mary Lee.

How to Use Sour Milk.

Through the summer months and the warmth of autumn it is not always easy to keep milk from souring.

In warm days milk should never be left out of the refrigerator any longer than is absolutely necessary, but even this once of prevention will not always keep it from souring. However, sour milk is a healthy food, and is very useful in cooking, so when a jar of good milk suddenly "turns," try some of these recipes.

Sour Milk Ginger Bread.

Mix half a cup of sour milk and one cup of the best molasses. Mix one-half teaspoonful of mace, one-half teaspoonful of cinnamon, one-fourth teaspoonful of salt and one teaspoonful of baking powder, dissolved in two tablespoonfuls of cold water. Mix the dry ingredients with the milk and molasses, and gradually stir in two cups of flour and half a cup of seeded raisins. Bake in a steady oven for three-quarters of an hour.

Sour Milk Pancakes.

Two cups of sifted flour, one salt-spoon of salt, one teaspoonful of baking powder and one teaspoonful of sugar; add two cups of sour milk to this mixture and beat until bubbling. Stir in one well beaten egg, and bake on a very hot and well greased griddle.

Sour Milk Sugar Cookies.

Two-thirds of a cup of butter and one and one-half cups of sugar creamed together; add a cup and a half of sour milk, four cups of sifted flour, one teaspoonful of baking soda and half a teaspoonful of salt. Roll out on a floured board, keeping the materials cold while rolling. Cut into shapes and bake in a hot oven.

Sour Milk Johnny Cake.

Two tablespoonfuls of butter and one cup of flour mixed with one cup of cornmeal; add half a cup of sugar, half a teaspoonful of baking powder and half a teaspoonful of salt, one cup of sour milk and two well beaten eggs. Turn the mixture into a well buttered pan and bake in a hot oven. Sour cream may be substituted for sour milk in any of the above recipes.

THE DAILY MENU.

BREAKFAST
Bartlett Pears Cereal
Liver and Bacon Corn Bread

LUNCHEON
Cream Potato Soup
Vegetable Salad Toasted Biscuits

DINNER
Tomato Bouillon
Hamburger Steak Fried Onions
Corn Pickled Beets
Steamed Apple Pudding Coffee

Crepe, Embroidered and Plain.



The body of the frock above was cut from plain crepe with lower half of blouse and pointed collar of embroidered crepe in black and gold. Black velvet trim crosses at the front and forms the giraffe, which ties at the back. The tunic has a front yoke of embroidered crepe, and falls over an underskirt of plain crepe. On the sides and front is a ruffle reaching to the hem, from which the gathered tunic design, with a square collar of embroidered.

SPREAD one teaspoonful of butter or lard evenly on the spot, and let it remain there until the axle grease has become thoroughly soft and greasy. Then wash out in soft soapy water, and the stain will come out, and there will be no mark left. This will be found valuable for children's delicate frocks.

Many sashes are seen threaded through the coats of tailored suits.

A reliable receipt for stock, to be used in flavoring sauces and basting cheap meats, as well as a foundation for all clear soups, is this: Three pounds of shin beef. Three pounds of knuckle of veal. A ham bone chopped in pieces or quarter pound lean ham. Two carrots. Two small onions or one large one. One large turnip. Four cloves. One bay leaf. One teaspoonful mixed herbs. Five peppercorns. A good sized lump of sugar. Salt to taste. Three quarts of cold water. Chop the ham bone and cut the beef and veal into two-inch square pieces. Wash the vegetables in thick slices. Now put them with the meat and the ham bone into a large saucepan, cover with the water and bring slowly to a boil. Keep the stock well skimmed, adding a little cold water to prevent it from boiling too quickly. When it is quite clear add the other ingredients and simmer very gently for five hours. Strain carefully through a cloth or fine sieve, and when quite cold remove the fat and it is then ready for use.

When the housewife has learned the wisdom of hastily preparing cheap meats, she will find that she has bones at her command almost every day. If, for instance, she learns to save the bone taken from the center of a steak, the ribs from the roast, and the carcasses of the chickens or turkeys, the liquor from these will form an excellent foundation for many soups. Say that she has a frame of a roast chicken and the center bone of a steak. Let her crack them up, lay them in the soup kettle, cover with cold water and when they come to the first boil, skim carefully. Simmer gently for two hours and when quite cold remove the fat and it is then ready for use.

Stick half a dozen cloves into an onion, take half a bay leaf, a few green tops of celery, a small carrot sliced fine, and add to the stock with a dash of pepper. Simmer gently for another hour, strain through a soup sieve; set away to cool, and before using, scrape off every bit of fat that has risen in the cooling process. This stock may be kept in a porcelain bowl or a glass jar in the refrigerator, and will remain sweet for some time.

Printed salins for salins show a riot of color and patterns that are beyond the wildest dreams of the futurist.

WHAT GIRLS MAY DO.

Home-Town Chances Two Artist Sisters.

BY JESSIE ROBERTS.

A friend has just told me of two sisters with a talent for art who have made a success of their work.

They live in a small town about forty miles from the nearest city, where a good many automobilists pass through, and where there is a summer contingent. Neither of them could paint or draw sufficiently well to make a success of pictures of illustrating, yet they did not want to push aside the talent they had and take a commercial position.

So they hired a tiny little shop on the main street, with a window where they could display their work to advantage. And then one of them set to work to carve out of wood, and then to gild, woodcut pictures of different sizes. She does exquisite work and charges good prices. She will make any size frame to order, and it is preferred to a gift of a picture. But most of the designing is her own, taken from the finest old models. Sometimes she paints the frames in the Italian renaissance style, dull blue and reds and golds and greens, and some of the frames are round, others oval, others square. All are beautiful, and the workmanship perfect.

Her sister paints water color cards, place cards of many varieties, birthday and Easter cards, Christmas cards and cards for every anniversary. For these she makes cunning little verses or selects quotations. She gets orders for them from a big stationer's company in the city, in addition to those she keeps in her shop. She has all she can do, working several hours a day, and the two arts the sisters make an excellent income, besides working at what they love and producing something lovely under their own management.

USE FOR MARBLE-TOP TABLE.

LUCKY is the housewife who has sent her marble top table to the attic in place of the second-hand store, for she can find good use for it. No better molding boarding was ever invented than this marble top. Place it near the baking materials, where no needless steps may be taken, and the baking will be a source of comfort. It will also be a saving and a convenience for setting hot things when taken from the stove. In keeping the marble clean there is no scrubbing, but a brush, for a washing of hot water and soap will thoroughly cleanse it.

Removing Axle Grease. SPREAD one teaspoonful of butter or lard evenly on the spot, and let it remain there until the axle grease has become thoroughly soft and greasy. Then wash out in soft soapy water, and the stain will come out, and there will be no mark left. This will be found valuable for children's delicate frocks.

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A Pretty Combination of Taffeta and Voile.



Here is a pretty costume for the late summer, made up in navy blue taffeta and voile. The top of the blouse, long sleeves and underskirt are of voile. The blouse is gathered into the shoulder seam and the sleeve into a band at the waist. The taffeta tunic is cut slightly circular with a little fullness at the waist which is concealed beneath a novel white leather belt. A wide sailor collar of white lawn brightens and freshens the frock.

Cottage Cheese.

ALLOW the milk to become well soured, set the pan in a slightly hot oven, leaving the door open. Let it remain just until the whey and curd separate, then pour into a cheesecloth bag and hang to drain. Empty the curd from the bag when well drained and mix with a little salt to taste, a bit of soft butter, or a few tablespoonfuls of sweet cream.

It may be further seasoned with pepper, made into small balls, and served with the salad course. If desired, some wet molds may be lined with the cheese and the centers of the molds filled with salad, nuts and celery. When cold, the molds may be turned out on lettuce leaves and served with salad dressing.

Very smart is the lace blouse with Roman striped silk bodice that covers all but the sleeves and neckline.

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Is your gas or ice bill too high? If so, buy a Service Fireless Cooker, and you can cook a 7-course dinner to perfection with 2 cents' worth of gas. You can roast, bake, boil and fry in the Service Cooker. Guaranteed all aluminum lined, with oven for baking, roasting and frying. 50 per cent guaranteed saving in gas.

\$27.00 buys a \$35.00 Service Cooker; \$32.50 buys a \$40.00 Cooker; \$15.00 buys a \$25.00 Cooker; \$25.00 buys a \$60.00 Refrigerator; \$30.00 buys a \$75.00 Refrigerator.

Service Refrigerators are guaranteed 50 per cent saving in ice. Special Sale for 2 Days Only.

TRAVERSE CITY REFRIGERATOR CO., 914 G St. N.W.

TO KEEP AIR IN THE HOME CLEAN

OF course, the average housewife is familiar with the old saw, "an ounce of prevention is worth a pound of cure." She can do quite a number of things to keep her house air from becoming as dust-laden as it surely will if she does not interest herself in these simple devices.

When a wind is "kicking up" great clouds of dust, let her close the great doors while the agitation lasts. It will serve the double purpose of keeping out a lot of flying dust and causing what dust is in the room to settle and so be easy to remove.

Let her train the various members of her household to sneeze and cough into their handkerchiefs. Then the moisture resulting from such exertions will not be sprayed into the air, nor, in the case of illness, more or less deadly germs accompany the spray, and later become floating bacterial dust.

Let her set her foot down on any of her brushing, his or her shoes or clothing in the house. Dust in its most disgusting form is brought into living rooms on shoes and clothing. Likewise swarms of germs, and though a son runs a whole broom over his coat in the seclusion of his own room, bacteria nevertheless will escape through the key-hole and travel from room to room, all over the house. This is another trait

A Delicious French Dish.

One of the most savory and elegant cold dishes made by the French cook is the gelatin, which means a white meat filled with a force meat and boiled in stock or broth. To make a gelatin of veal, have the butcher bone a breast of veal, sprinkle it with salt and pepper. Put over the fire one pint of sweet milk, eight and one-half tablespoonfuls of dry bread crumbs and stir until the mixture begins to thicken. Add the beaten yolks of three eggs, one teaspoonful of French mustard, a level tablespoonful of chopped parsley, a liberal dash of cayenne and two cupfuls of cold hulled ham chopped very fine. Mix thoroughly, spread on the breast, roll tight, bind in a piece of cheese cloth and sew securely.

For the broth in which the meat is boiled use the bones taken from the breast, with three quarts of cold water. Season with salt and skim when it comes to a boil. Add one onion stuck with

half a dozen cloves, two bay leaves, a small carrot and a blade of mace, tied firmly together before putting them into the pot. Simmer the meat in the broth two and one-half hours, or until tender. Lay on a platter, remove cloth, and cool. From the broth is made the famous aspic jelly used to garnish cold meats. It adds both to their appearance and flavor. Strain the broth until clear. To every quart add two ounces of gelatin, soaked in cold water until soft, and the beaten white and yolk of an egg. Stir constantly, and when the broth has cleared, add to every quart a glass of sherry and a mild seasoning of salt and white pepper. When nearly cold cover the bottom of a mold an inch or two deep with jelly. Let it harden there, then lay the veal upon it and pour the remainder of the jelly over and about the sides of the veal. When very cold and ready for use wrap the mold in a towel wet in hot water and turn upon a platter.

Ham, chicken and tongue are delicious cooked in the same way. The wine may be omitted from the jelly when wine is not kept in the household. A more simple aspic may be made from meat extract, thickened with gelatin and seasoned with salt, pepper, onion juice and a dash of lemon juice.

(Copyright, 1914.)

A decided ripple is noticed in many of the new hip-length coats. Usually they are worn with flaring skirts. Lace will be liberally used on evening gowns the coming autumn—lilies, even make entire bodices and sleeves. Simple tunic dresses are in favor for school and college girls.

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White Sateen Petticoats, Double panel, finished with scalloped edges. \$1 kind For 79c Third Floor.

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White Flannels 50c value, 39c yard, 36 in. wide, 30c value, 25c yard, 27 in. wide. Main Floor—8th St. Rotunda Flannels.

Your Dollars Buy Most at Lansburgh's These Items Prove It!

Thursday's Clean-Up Prices on Balance of Our Stock of Summer Ready-to-Wear Garments For Women—For Misses

We never do things by halves. Not a dollar's worth of summer ready-to-wear apparel can be carried over to next season because of our set rule to sell all garments out in the season in which they were bought. Hence, tomorrow stupendous reductions have been made, as follows:

Just 20 Misses' Gray Chambray and Black Lawn Dresses; sizes 14 and 16 23c only; values up to \$1.50. Choice tomorrow.
Just 12 Children's Bathing Suits; of blue flannel and surf cloth; sizes 2 and 4 23c only. Values up to \$1.50. To close.
Just 106 Summer Wash Waists; in white and plain black; sizes 32, 34 and 36 23c only. Values up to \$1.50. To close at.
Just 15 Evening Dresses; of chiffon; sizes 14, 16 and 18 only; values up to \$3.23 \$15.00. Tomorrow, choice.

Automatic Sale Tomorrow of All Women's Colored Washable Street Skirts

First choice is always best choice. We have 897 skirts remaining, in all lengths and all size waist bands; values up to \$2; scheduled to go tomorrow as follows:

From 8:15 a.m. to 10 a.m. 53c From 12 noon to 3 p.m. 33c
From 10 a.m. to 12 noon 43c From 3 p.m. to 5 p.m. 23c

It May Rain Tomorrow—Or the Day After. Buy a Raincoat and Be Prepared.

We offer Women's and Misses' Raincoats in navy blue, tan and olive; sizes 16 to 42 only; values up to \$6.00. Choice. \$2.99 and floor—Outer garment Section.

The Best Black Dress Fabrics To Close, 73c Values, \$1.00 and \$1.25

Such good values that women should buy several tomorrow. They represent odd lots and broken sizes in Percale and Gingham House Dresses, all neatly tailored and trimmed.

Sizes range 26 to 44 in one style or another—and the price to close the lot out in a day, only 73c for choice.

Dressing Sackings of lawn or percale, in light and dark colors; 50c and 75c values. Choice tomorrow 37c.

Main Floor—Bargain Tables.

Only 50c Tomorrow for Bungalow Aprons

That Completely Cover the Dress

A very low price, indeed, for a very superior Bungalow Apron, and one that offers ample protection to your dress.

Made of percale in neat black-and-white checks and light colors, trimmed with pipings.

Large Gingham Band Aprons, Percale Aprons with bib. Ruffled-trimmed Aprons. White Lawn Aprons. Choice of any of 25c these styles tomorrow at.

Main Floor—Bargain Tables.

Special Lot of Undermuslins At 50c

We specialize tomorrow Slip-over Gowns trimmed with embroidery and ribbon; high and "V" Shape Gowns and White Petticoats, embroidery trimmed; at the very low price of 50c.

Not a garment worth less than 75c and the price of Undermuslins will probably advance shortly, owing to the lack of imported embroideries used as trimmings.

Third Floor—Undermuslins.

Jap Drawn Work Scarfs and Covers Values Up to \$3 At 98c

Splendid choosing from this lot of Japanese Drawnwork Scarfs, Table Covers and Shams offered at 98c tomorrow.

Scarfs by \$4 in.; Table Covers and Shams, 30 in.; some with hand-crochet wheel medallion trimmings, others with embroidered and embellished with drawnwork. Make your selections tomorrow. Main Floor—8th St. Rotunda—Art Section.

More Underselling in Neckwear

Trust us to offer the best values always in Women's Neckwear. These for tomorrow:

Oriental Lace Veneers, trimmed with Pearl, filled with best wadded cotton; desirable. Special tomorrow 45c.

New Embroidered Linen Byron Collars, latest shape; offered special 25c.

Main Floor—Neckwear.

It May Turn Cool Suddenly—and the Need of Warmer Bedding

We sell more bedding than any other establishment in Washington—because we sell the best lowest in price. Here is evidence:

White or Gray Blankets, 10-14 size, closely woven, pink or blue borders; \$3.50 value. Special \$2.98 Tomorrow, a pair.

White Wool Blankets, edged with white silk double stitched binding, with dainty pink or blue borders; 11-14 size; \$5 value. On sale tomorrow at \$3.98.

Fourth Floor—Bedding.

All-Wool Plaid Blankets, 11-14 size; also shown in solid white, gray or searlet. \$6.50 value. Special \$5.00 at a pair.

Heavy Comforts, full size, filled with best white lambs wool cotton, covered with silkoline in attractive designs and patterns. \$1.50 tomorrow at \$1.50.

Full Size Comforts, covered with best quality cambric, seroll stitched; filled with best wadded cotton; desirable. Special tomorrow \$2.00.

Crochet Spreads, 11-14 size, in six artistic designs, closely woven, hemmed, ready for use. \$1.25 value at \$1.25.